

## SEASONAL MOCKTAILS

### VIRGIN PASSION FRUIT MARTINI

Passion fruit purée, vanilla syrup, Franklin & Sons ginger beer, orange  
9.95 (154kcal)

### VIRGIN MARY

Longbottom & Co Virgin Mary, celery stick  
7.50 (80kcal)

### CRODINO

Crodino, soda water, bittersweet orange aperitivo  
7.50 (88kcal)

### MARCO'S LEMONADE

Lemon juice, sugar cane syrup, soda water, lemon  
6.50 (114kcal)

### MARCO'S RHUBARB LEMONADE

Lemon juice, sugar cane syrup, soda water, rhubarb syrup, grenadine, strawberry  
6.50 (179kcal)

### MARCO'S STRAWBERRY LEMONADE

Lemon juice, sugar cane syrup, soda water, strawberry purée, strawberry  
6.50 (135kcal)



## SEASONAL SPECIALS

### STARTERS

#### CLASSIC MEATBALLS

Toasted garlic sourdough, rich tomato sauce, aged cheese  
9.95 (559kcal)

#### BAKED CAMEMBERT (V)

Roasted Piccolo tomatoes, vintage balsamic, extra virgin olive oil, sourdough, soft herbs  
12.50 (649kcal)

#### CREAM OF CHICKEN SOUP

Leeks, croutons  
8.50 (425kcal)

#### CRISPY DEVILLED WHITEBAIT

Sauce tartare, fresh lemon  
9.95 (379kcal)

### MAIN COURSES

#### ROAST COD WITH LENTILS

Fresh thyme, turkey rashers, extra virgin olive oil  
24.95 (703kcal)

#### SIMPSON'S COTTAGE PIE

Fried onions, swede, carrot, rich gravy  
15.95 (828kcal)

#### WHEELER'S OF ST. JAMES'S FISHCAKE

Buttered leaf spinach, soft boiled hen's egg, sauce tartare  
16.50 (851kcal)

#### PEA & SHALLOT RAVIOLI (VE)

Tomato sauce, pine nuts, extra virgin olive oil, soft herbs  
18.50 (480kcal)

MARCO PIERRE WHITE

## MR. WHITE'S ENGLISH CHOPHOUSE ESTD 2015

### FOR THE TABLE

WARM BAKED SOURDOUGH (V)  
Salted English butter  
4.95 (481kcal)

MARTINI OLIVES (VE)  
Fresh lemon, extra virgin olive oil  
4.95 (222kcal)

### STARTERS

#### COCKTAIL OF ATLANTIC PRAWNS

Marie Rose sauce, brown bread & butter  
12.95 (460kcal)

#### BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, grape vinegar  
9.50 (368kcal) VE available

#### THE GOVERNOR'S FRENCH ONION SOUP

Croutons, melted cheese  
8.95 (305kcal)

#### WHEELER'S CRISPY CALAMARI

Sauce tartare, fresh lemon  
9.95 (408kcal)

#### FINEST QUALITY SMOKED SALMON

Properly garnished, buttered brown bread, fresh lemon  
13.95 (322kcal)

#### POACHED PEAR & CLAWSON BLUE CHEESE SALAD (V)

Endive, candied walnuts, grape vinegar  
8.95 (398kcal) VE available

### FINEST QUALITY GRASS-FED CAMPBELL BROTHERS' BEEF

### SIGNATURE STEAKS RECOMMENDED MEDIUM RARE

#### FILLET STEAK AU POIVRE

Fricassée of woodland mushrooms, confit potato, buttered English leaf spinach, peppercorn sauce  
35.95 (823kcal)

#### FILLET STEAK & GARLIC BUTTER

Fricassée of woodland mushrooms, confit potato, buttered English leaf spinach, garlic butter  
35.95 (1262kcal)

#### FILLET STEAK WITH GARLIC KING PRAWNS

Béarnaise sauce, confit potato  
37.50 (1270kcal)

#### STEAK FRITES WITH GARLIC BUTTER

Butcher's steak, rocket leaves, aged cheese, vintage balsamico, Koffmann Fries  
24.95 (1006kcal)  
*SERVED PINK OR WELL DONE*

### SHARING STEAKS All served with Koffmann chips, roasted vine tomatoes

#### CHATEAUBRIAND 16oz

69.75 (2017kcal)  
*RECOMMENDED MEDIUM RARE*

#### TOMAHAWK 32oz

89.00 (2181kcal)  
*RECOMMENDED MEDIUM*

#### PORTERHOUSE T-BONE 25oz

79.00 (2237kcal)  
*RECOMMENDED MEDIUM RARE*

#### CHOPHOUSE MIXED GRILL

Rump of lamb, beef fillet, roast chicken, garlic king prawns  
69.00 (2937kcal)

**ADD GARLIC KING PRAWNS 8.50 (387kcal)**

### STEAKS All served with Koffmann chips, roasted vine tomatoes

#### FILLET STEAK

6oz 33.50 (697kcal) | 12oz 49.50 (930kcal)  
*RECOMMENDED MEDIUM RARE*

#### RIBEYE STEAK

10oz 33.50 (914kcal)  
*RECOMMENDED MEDIUM*

#### SIRLOIN STEAK

8oz 28.95 (850kcal) | 16oz 45.00 (1240kcal)  
*RECOMMENDED MEDIUM*

#### ADD SAUCES:

Béarnaise 3.95 (231kcal) | Peppercorn 3.95 (97kcal) | Garlic Butter 3.95 (290kcal) | Clawson Blue Cheese Sauce 3.95 (78kcal)

### MAIN COURSES

#### AMERICAN BURGER

Melted Monterey Jack, turkey rashers, sweet pickled cucumber, barbecue glaze, iceberg lettuce, beef tomato, served in a brioche bun with Heinz ketchup & Koffmann fries  
19.95 (1324kcal)

#### GNOCCHI POMODORO (VE)

Fricassée of woodland mushrooms, cherry tomatoes, fresh basil  
16.50 (562kcal)

#### FILLET OF TROUT À LA FORESTIÈRE

Buttered English leaf spinach, fricassée of woodland mushrooms, extra virgin olive oil, vintage balsamico  
26.50 (614kcal)

#### ROAST RUMP OF LAMB À LA DIJONNAISE

Green beans, confit potato, rosemary scented roasting juices  
27.50 (700kcal)

#### CHICKEN KIEV

Garlic butter, roasted vine tomatoes, buttered garden peas, Koffmann fries  
21.50 (1455kcal)

#### CLASSIC FISH & CHIPS

Fried fillet of cod, Koffmann chips, marrowfat peas, sauce tartare, fresh lemon  
22.50 (1162kcal)

### SIDES

Gratin Dauphinoise 4.50 (426kcal) / Koffmann Chips (VE) 4.00 (364kcal) / Koffmann Fries (VE) 4.00 (444kcal) / Buttered New Potatoes (V) 4.25 (227kcal)

Crispy Battered Onion Rings (VE) 4.25 (356kcal) / Buttered Green Beans, Toasted Almonds (V) 4.50 (287kcal)

Buttered English Leaf Spinach (V) 4.25 (209kcal) / Buttered Garden Peas (V) 4.25 (283kcal) / Green Salad, Truffle Dressing (V) 4.50 (52kcal)

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 12.5% will be added. All prices include VAT at the current rate. Adults need around 2000kcal a day. (V) do not contain meat (VE) do not contain any animal products.



## '1961' PRIX FIXE TWO-COURSES: 19.61

AVAILABLE MONDAY-FRIDAY, 12.30-5PM

### STARTERS

#### BEETROOT & GOAT'S CHEESE SALAD (V)

Candied walnuts, grape vinegar  
(368kcal) VE available

#### CREAM OF CHICKEN SOUP

Leeks, croutons  
(425kcal)

#### CRISPY DEVILLED WHITEBAIT

Sauce tartare, fresh lemon  
(379kcal)

### MAIN COURSES

#### BUTCHER'S STEAK AU POIVRE

*SERVED PINK OR WELL DONE*  
Roasted Piccolo tomatoes, Koffmann fries, soft herbs  
(769kcal)

#### STEAK UPGRADES

##### SIRLOIN STEAK

8oz | +12.50  
(947kcal)

##### RIBEYE STEAK

10oz | +14.50  
(1011kcal)

##### FILLET STEAK

6oz | +14.50  
(794kcal)

#### PEA & SHALLOT RAVIOLI (VE)

Tomato sauce, pine nuts, extra virgin olive oil, soft herbs  
(480kcal)

#### RAFFLES TIFFIN CLUB CHICKEN CURRY

Fresh mango, ginger, coriander, buttered rice  
(922kcal) VE available

**ADD ANY PUDDING FOR 5.00**

## SUNDAY ROAST

AVAILABLE EVERY SUNDAY FROM 12:30PM

TWO COURSES 24.95

THREE COURSES 29.95

Terms and conditions apply – subject to availability.



## SCAN TO WIN A £250 MARCO PIERRE WHITE RESTAURANTS VOUCHER



T&Cs: Participating restaurants only. Entry valid for Marco Pierre White Restaurants' guests. Subject to availability. No cash alternative. No change given. Winner must be 18 and over. One valid email will be permitted per entry. Voucher must be redeemed by 31st October 2025. Entries close 13th March 2025. Winner will be contacted by email. No prize alternative.

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